

EST *CB* 1987

Cattle BaronTM

Group of Steakhouses



The finest cut meat grilled to perfection...

A LONG TRADITION OF EXCELLENCE

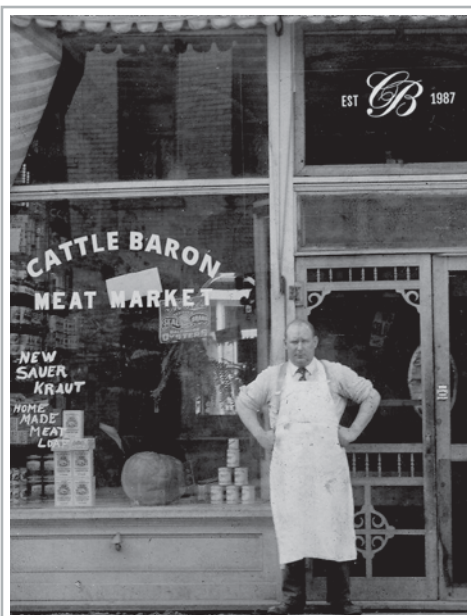
During the American Civil War, a new breed of entrepreneur was born, the Cattle Barons. These immensely rich and powerful men, along with their cowboys moved millions of unattended Texan cattle vast distances across the Kansas plains to railheads for transport to market centres. This helped to generate income which stabilized the war-torn Texan economy. In the process, jerry-built cattle towns such as Abilene, Wichita & Dodge became infamous . . .

The Cattle Barons became legends

The Cattle Baron restaurant concept originated in 1987 in the heart of Bellville. Popular demand dictated the need to open more outlets and the many awards that have been won in the prestigious Steakhouse of the Year competition by various Cattle Baron branches over the past years bears testimony to our success story.

National Steakhouse of the Year Awards

At Cattle Baron we offer a unique menu with simple, home cooked dishes that reflect traditional elements of food. Our traditional approach offers food that is relaxed and uplifting, while at the same time is innovative, appealing and affordable.



THE SECRET OF OUR SUCCESS

Renowned for our mouth-watering steaks, - the secret of our success lies in the preparation of our meat. Putting a mouth-watering steak on the plate starts with sourcing the best beef. Our perfectly aged grain-fed beef is wet-aged ensuring our steaks are consistently juicy, tender and full of flavour. The attention to detail and focus on the cutting and preparation of our meat is impeccable. Our meat cutting techniques are exclusive to Cattle Baron and our secret recipe seasoning salt and basting sauce are designed to enhance the natural flavours of our meat. We use superior quality ingredients, a timeless recipe and grill our steaks superbly everytime offering the ultimate steak experience.

The ultimate steak experience

We pride ourselves on delivering stylish dining and unsurpassed standards of service in relaxed surroundings. We put immeasurable care into everything we do, all to provide our guests with a memorable dining experience. A warm, inviting atmosphere is predominant in all our Cattle Baron Steakhouses.

GRATUITY POLICY:

We respectfully advise that gratuity is not included in our menu prices. The norm for good service is 10% or more of the total bill depending on the quality of service. Tables of 10 or more may be subject to a standard gratuity of 10%.

No corkage fee*

*Terms & Conditions Apply.

PLEASE NOTE: Menu items may contain or come into contact with WHEAT, EGGS, NUTS, and DAIRY PRODUCTS. Persons suffering from food allergies must please enquire with their waitron prior to ordering. We shall always do our best to accommodate dietary restrictions, but cannot necessarily comply with every dietary request. Certain menu items contain alcohol - please enquire with your waitron for further information. Images are for aesthetic purposes only.



STARTERS

 **vegetarian friendly**

starter platter (Serves 3-4)	215
<i>a combination of our signature stuffed mushrooms, deep-fried calamari steak strips with tartar sauce and spicy, Asian style BBQ buffalo wings</i>	
buffalo wings	85
<i>flame-grilled chicken wings dunked in a spicy, Asian style habanero chilli and BBQ sauce</i>	
chicken livers peri-peri	85
 crumbed mushrooms	85
 stuffed mushrooms	90
<i>filled with a delicate mixture of cheddar, parsley, garlic, crumbs and sherry, served with our home-made tartar sauce</i>	
baked snails	90
<i>a choice of garlic compound butter, creamy garlic sauce or blue cheese sauce</i>	
calamari steak strips	85
<i>lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa</i>	
mussels	95
<i>poached in sauvignon blanc, finished with a delicate garlic and cream sauce</i>	
venison carpaccio	115
<i>thinly sliced, smoked venison on a layer of crème fraîche, garnished with rocket leaves, drizzled with a rocket & walnut pesto and grated grana padano</i>	



BURGERS

Choice of a 180g flame-grilled BBQ beef patty or a BBQ grilled chicken breast or a crumbed chicken breast, served on a fresh sesame seed bun with lettuce, tomato, gherkins, caramelized onions, and our famous Cattle Baron burger mayo

extra patty	chicken 35 beef 49
regular	120
cheese	130
<i>cheddar slice</i>	
buddy bolden	150
<i>grilled bacon and a fried egg</i>	
louisiana	150
<i>grilled bacon and cheddar</i>	
kid ory's	155
<i>grilled bacon, cheddar and fresh sliced avocado (seasonal)</i>	
texas manor	155
<i>spicy habanero salsa, pickled jalapeños and cheddar</i>	
nevada	165
<i>grilled bacon, fresh avocado (seasonal), camembert slices and crunchy toasted onions</i>	
blue cheese	165
<i>grilled bacon, syrupy preserved figs, blue cheese sauce and blue cheese shavings</i>	
two fisted jackson	195
<i>double patty, double bacon, double cheddar</i>	
Cattle Baron steakhouse burger	165
<i>100g fillet steak burger, topped with fried onion rings</i>	

Enjoy any of the above burgers and add a  or Coke No Sugar for only R22

EXTRAS & SIDES

creamed spinach and cinnamon	grilled mushrooms	68
infused butternut	crumbed mushrooms	85
side chips	sliced jalapeños	25
savoury rice	chopped chillies	25
garden side salad	habanero salsa	25
deep-fried onion rings	habanero paste	25



HOUSE SPECIALITIES

grilled BBQ steak cubes	185
<i>tender steak cubes grilled with our famous BBQ basting sauce and seasoning salt</i>	
sirloin champignon	300g 240
<i>topped with a rich and creamy champignon sauce</i>	
garlic sirloin	300g 245
<i>topped with garlic compound butter and chopped garlic</i>	
texas manor sirloin	300g 250
<i>topped with spicy habanero salsa, pickled jalapeños and cheddar</i>	
blue cheese sirloin	300g 250
<i>topped with blue cheese sauce, grilled bacon, preserved figs and blue cheese shavings</i>	
argentinian fillet	200g 245 300g 295
<i>sliced fillet topped with an Argentinian style chimichurri salsa</i>	
fillet habanero	200g 245 300g 295
<i>topped with a fiery habanero chilli and garlic compound butter</i>	
fillet rossini	200g 245 300g 295
<i>topped with pan-fried chicken livers in a rich and creamy napolitana and peri-peri sauce</i>	

TAKE IT HOME - CATTLE BARON PRODUCTS

Seasoning Salt 100g	40	Herb Vinaigrette 375ml	50
BBQ Meat Basting 375ml	55	Sweet Chilli Sauce 375ml	50
BBQ Meat Basting 750ml	70	Peri-Peri Sauce 375ml	50
Burger Mayo 375ml	55	Habanero Chillies 140g	75
Creamy Salad Sauce 375ml	55	Habanero Paste 140g	75



STEAKS THAT MADE US FAMOUS

fillet madagascar 200g **240** | 300g **290**
topped with our famous green peppercorn madagascar sauce

chateaubriand 200g **245** | 300g **295**
our signature fillet steak flambéed at the table with brandy, served with mushroom sauce and our Cattle Baron béarnaise sauce

blackened pepper fillet 200g **245** | 300g **295**
coated with crushed black peppercorns before grilling, served with our famous green peppercorn madagascar sauce and flambéed at the table with brandy

sirloin nevada 300g **255**
topped with grilled bacon, fresh avocado (seasonal), ripe camembert slices and crunchy toasted onions

carpetbagger 300g **295**
fillet steak stuffed with your choice of:

- **smoked mussels and cheddar**
- **bacon, feta and piquanté peppers**
- **spicy chorizo, camembert and pickled jalapeños**

fat tuesday 600g **320**
the connoisseur's steak - 600g sirloin

SAUCES & COMPOUND BUTTERS

CLASSIC SAUCES **35**

cheese | mushroom | green peppercorn madagascar | creamy garlic |
 monkey gland | peri-peri

SPECIALITY SAUCES **45**

Cattle Baron béarnaise | blue cheese | chimichurri | champignon*
 *rich, cream based mushroom & garlic sauce

COMPOUND BUTTERS **45**

garlic butter | herb butter | habanero chilli & garlic butter



Chicken Parmesan

CHICKEN

chicken schnitzel	155
<i>succulent crumbed chicken breasts, deep-fried until crisp and golden, served with a choice of sauce</i>	
chicken bacamberry	165
<i>flame-grilled chicken breasts, lightly basted with Cattle Baron BBQ basting sauce, topped with grilled bacon, mature camembert slices and crunchy toasted onions served on a layer of berry coulis</i>	
chicken parmesan	165
<i>crumbed and deep-fried chicken breasts, layered with cheese sauce, grilled bacon, grated grana padano and crunchy toasted onions</i>	
chicken cordon bleu	165
<i>golden and crisp enveloped chicken breasts, filled with bacon and cheddar</i>	

SEAFOOD

good 'ol fish & chips	155
<i>battered hake served with minty peas, and our tangy, home-made tartar sauce</i>	
calamari steak strips	155
<i>tender calamari steak strips, lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa</i>	
seafood combo	245
<i>6 grilled prawns served with a choice of lemon or garlic compound butter or spicy peri-peri sauce and deep-fried calamari steak strips served with tartar sauce</i>	
add: mussels poached in sauvignon blanc with a garlic and cream sauce	49
prawn platter	295
<i>9 grilled prawns served with a choice of lemon or garlic compound butter or spicy peri-peri sauce</i>	



DESSERTS

ice-cream & BAR-ONE® sauce	65
<i>creamy vanilla ice-cream served with the ultimate warmed chocolate BAR-ONE® sauce</i>	
chocolate mousse	65
<i>velvety, rich dark chocolate and kahlua whipped mousse with tart berry coulis, served with a choice of *cream or ice-cream</i>	
chocolate fondant	75
<i>decadent baked chocolate sponge cake with a molten chocolate centre, served with a choice of *cream or ice-cream</i>	
malva pudding	70
<i>a traditional Cape Dutch favourite, caramelized sponge cake flavoured with apricot jam, soaked in a creamy caramel sauce, served warm with custard and a choice of *cream or ice-cream</i>	
crème brûlée	75
<i>a classic vanilla crème anglaise with a hint of frangelico and a crackling mantle of caramelized sugar</i>	
baked cheesecake	80
<i>buttered biscuit base with a rich and creamy New York baked cheesecake filling, served with a choice of *cream or ice-cream</i>	

**indicates cream alternative used*

DOM PEDROS & SPECIALITY COFFEES

enjoy your dom pedro or speciality coffee with a choice of one spirit / liqueur:
kahlúa, amarula, peppermint, frangelico, jameson irish whiskey

speciality coffee	single 60 double 75
dom pedro	single 60 double 75
add: FERRERO ROCHER® to any dom pedro	35

MILKSHAKES

vanilla strawberry chocolate lime bubblegum	42
iced coffee	45
BAR-ONE®	48
FERRERO ROCHER®	65



HOT BEVERAGES

americano (decaf available)	30
cappuccino (decaf available)	36
café latté (decaf available)	36
espresso	single 30 double 34
five roses / rooibos tea	28
hot chocolate	40

**filter coffee, red cappuccino and chai latté available at selected stores only,
please enquire with your waitron**

COLD BEVERAGES

soft drinks	200ml	28
<i>coca-cola, schweppes: lemonade, tonic water, pink tonic water, dry lemon, ginger ale</i>		
<i>schweppes no sugar: tonic,, soda water</i>		
soft drinks	300ml	32
<i>sparletta crème soda, fanta orange, coke-light taste, coke-no sugar, sprite no sugar</i>		
BOS iced tea		34
red bull		45
appletiser / grapetiser		38
tomato cocktail		32
cordials		36
<i>lime, passion fruit, kola tonic - with lemonade or soda water</i>		
fruit juices		38
valpré still / sparkling mineral water	350ml 32	750ml 48
rock shandy		40
<i>bitters, schweppes soda water and lemonade</i>		
steelworks		40
<i>bitters, kola tonic, schweppes soda water and ginger ale</i>		
milkshakes		
<i>vanilla strawberry chocolate lime bubblegum</i>		
iced coffee		45
BAR-ONE®		48
FERRERO ROCHER®		65



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CHILDREN'S MENU

12 years old and under

junior burger	60
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty</i>	
junior cheeseburger	65
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty</i>	
junior chicken strips	55
junior calamari steak strips	60
<i>served with tartar sauce</i>	
junior pork loin spare ribs	145

All junior meals served with a choice of chips, savoury rice, baby potatoes, or our famous creamed spinach & cinnamon infused butternut

Enjoy any children's meal with a cold beverage listed below for only R22
sparletta crème soda / fanta orange / cappy still orange

CHILDREN'S DESSERTS

junior ice-cream & BAR-ONE® sauce	45
<i>vanilla ice-cream topped with the ultimate chocolate BAR-ONE® sauce</i>	
mix-o-treat	
<i>exclusive to Cattle Baron, choose the number of scoops and we provide the kit, a carousel of sauces, jelly babies, smarties, marshmallows and mint chocolate</i>	
<i>single scoop</i>	45
<i>double scoop</i>	50
<i>triple scoop</i>	55
junior milkshakes	30
<i>vanilla, strawberry, chocolate, lime, bubblegum, BAR-ONE®</i>	
soda float	39
<i>a single scoop of vanilla ice-cream with coca-cola, crème soda or fanta orange</i>	



SALADS

V garden	side 40 full 79
<i>mixed greens, cucumber, tomato, red onion, red cabbage and spring onions</i>	
add: feta & olives	30
add: avocado (seasonal)	30
V traditional greek	98
<i>cucumber, tomato, red onion, peppers and black kalamata olives with pepper crusted feta</i>	
V beetroot & butternut	98
<i>marinated baby beets, roasted butternut chunks and feta on a bed of greens, garnished with pumpkin seeds and crunchy toasted onions</i>	
vegan: remove feta	
add: avocado (seasonal)	30
sesame chicken	130
<i>grilled chicken strips coated in an Asian style glaze and sesame seeds, served on a bed of mixed greens with fresh sliced avocado (seasonal)</i>	
add: sliced jalapeños	25
seared sirloin	155
<i>perfectly seared sirloin on a bed of greens, topped with crumbled roquefort, syrupy preserved figs and crunchy toasted onions</i>	
add: avocado (seasonal)	30

Enjoy any salad and add a 350ml valpré mineral water for only R24

VEGETARIAN

chicken style vegetarian burger	145
<i>crumbed, "just like chicken" plant-based vegetarian patty served on a fresh sesame seed bun with lettuce, tomato, gherkins, caramelized onions and our famous Cattle Baron burger mayo, served with a choice of starch</i>	
topped with a choice of:	
<ul style="list-style-type: none"> mature camembert slices and syrupy preserved figs sweet piquanté peppers, avocado (seasonal) and toasted onions 	
vegan: remove burger mayo & caramelized onions	
pasta arrabbiata	145
<i>al dente pasta tossed in a tangy napolitana sauce with cherry tomatoes, finished with grated grana padano</i>	
vegan: remove grana padano	

Enjoy any vegetarian meal and add a 350ml valpré mineral water for only R24



STEAK GRILLING GUIDELINES

bleu / rare *brown seared crust with red centre*
medium rare *brown seared crust, warmed through with a warm red centre*
medium *brown seared crust with a pink, hot, juicy centre*
medium well *dark brown seared crust, cooked through with a slight pink centre*
well done *dark brown seared crust, charred, cooked through completely*

All weights advertised are raw weights prior to cooking, weight losses may occur and will vary depending on the length of cooking time.

All main courses served with a choice of chips, savoury rice, baby potatoes, or our famous creamed spinach & cinnamon infused butternut

STEAKS & GRILLS

28 day, wet-aged superior quality beef steaks cut by our in-house chefs. All steaks are basted, seasoned and expertly grilled to your satisfaction. **Larger cuts of rump, sirloin and fillet are available on request.**

rump (*subject to availability*) 300g **205** | 400g **255**

sirloin 200g **170** | 300g **205** | 400g **255**

fillet 200g **210** | 300g **265**

CONVERT YOUR STEAK BLACKENED PEPPER STYLE **45**

coated with crushed black peppercorns before grilling, served with our famous green peppercorn madagascar sauce and flambéed at the table with brandy

MEAT ON THE BONE

pork loin spare ribs 500g **255** | 800g **355** | **for two: 1,2kg 475**

beef spare ribs (*subject to availability*) 600g **285**

t-bone 600g **290**

lamb loin chops 440g **275**

add: compound butter (garlic / herb / habanero chilli & garlic) **45**



Pork Loin Spare Ribs

MEALS TO SHARE

chateaubriand **for two: 500g 485 | for four: 1kg 845**
our signature fillet steak presented on a platter then flambéed at the table with brandy, accompanied with mushroom sauce and our Cattle Baron béarnaise sauce, served with two or four choices of starch

meat board for two **525**
200g sirloin, 200g sliced fillet, 400g ribs (beef or pork) and two lamb loin chops presented on a platter with our Cattle Baron béarnaise sauce, chimichurri and mustard, served with two choices of starch

ribs & wings for two **485**
800g BBQ pork loin spare ribs and flame-grilled chicken wings generously coated in a spicy, Asian style habanero chilli and BBQ sauce, served with two choices of starch

spare ribs for two **475**
1,2kg pork loin spare ribs flame-grilled and generously basted with our Cattle Baron sweet BBQ basting sauce, served with two choices of starch

ocean platter for two **425**
a combination of battered hake and fried calamari steak strips, 6 grilled prawns and creamy garlic & white wine mussels presented on a platter with tartar sauce, served with two choices of lemon or garlic compound butter or spicy peri-peri sauce, served with two choices of starch

COMBOS

surf & turf **240**
200g sirloin and tender, deep-fried calamari steak strips with tartar sauce

ribs & wings **275**
400g BBQ pork loin spare ribs and flame-grilled chicken wings generously coated in a spicy, Asian style habanero chilli and BBQ sauce

steak & prawn **280**
200g sirloin with 6 grilled prawns, served with a choice of lemon or garlic compound butter, or spicy peri-peri sauce

seafood combo **245**
6 grilled prawns served with a choice of lemon or garlic compound butter or spicy peri-peri sauce and deep-fried calamari steak strips served with tartar sauce

add: mussels poached in sauvignon blanc with a garlic and cream sauce **49**

RECOMMENDED FOOD & WINE PER GLASS PAIRINGS

with our Estate Partners

¹⁶⁹²
Spier



Spier Chenin Blanc

This crisp and fruity unwooded Chenin has a lively acidity with fresh flavours of guava, pear and apple, and hints of litchi on the nose.

Recommended with our Starters or Seafood Dishes.

Spier Chardonnay Pinot Noir Rosé

This salmon-coloured summertime sipper is elegant and unpretentious. A beautifully balanced wine marrying strawberry and apple flavours with a crisp finish.

Recommended with our Chicken Dishes.

VRL
VAN LOVEREN



Van Loveren Merlot

A medium-bodied, fruity wine. Lightly oaked with strawberry and black berry notes on the nose and a rich fruity palate with balanced tannins that ensure easy drinking.

Recommended with our Meals To Share.

Van Loveren African Java Pinotage

A smooth, lightly oaked dry red wine. Oak matured with vibrant plum and ripe berry fruit on the palate. This wine has an intense aroma of roasted coffee beans followed by a smoky mocha-java aftertaste.

Recommended with our House Specialities.

Nederburg



Nederburg Baronne

A cabernet sauvignon and shiraz dominated blend. Juicy and plush in the mouth with blueberry, notes of cassis, and a twist of pepper and cinnamon.

Recommended with our Meat On The Bone.

Nederburg Winemasters Cabernet Sauvignon

Aromas of ripe dark berry fruit and a fine dusting of spice, and oak shavings. A layered, textured mouthful of berries, cassis, light leather and cigar box. Refined and elegant with a pleasant dryness that adds to the long finish.

Recommended with our Steaks That Made Us Famous.

MONDAY BURGER PROMOTION

50% OFF ALL BURGERS*

**Excludes Two Fisted Jackson Burger, Wagyu Burger & Cattle Baron Steakhouse Burger*

TUESDAY NIGHT IS STEAK NIGHT

20% OFF ALL STEAKS*

**Excludes Combos & "Meals to Share"*

TERMS & CONDITIONS APPLY. CATTLE BARON RESERVES THE RIGHT TO WITHDRAW ANY PROMOTION AT ANY TIME WITHOUT PRIOR NOTICE. ONLY AVAILABLE AT PARTICIPATING CATTLE BARON STEAKHOUSES. ILLUSTRATIONS FOR AESTHETIC PURPOSES ONLY.

